

DINNERLY



Feed-A-Crowd Baked Pork Tacos:

Same Meal Price, Double the Portions!



35 minutes



2 Servings

Want more bang for your buck? Serve up double the portions with our new Feed A Crowd recipes. We've used the same amount of meat but added more hearty ingredients like filling carbs and veggies to satisfy hungry tummies. If you're on a 2-person plan, these recipes make 4 portions; on a 4-person plan, they make 8 portions.

WHAT WE SEND

- 2 red capsicums
- 1 red onion
- 2 tomatoes
- pork mince
- 5g Mexican spice blend ¹⁷
- 2 x 6 flour tortillas ¹

* The remainder of this ingredient won't be used in this recipe.

WHAT YOU NEED

- 2 garlic cloves
- 1 tbs olive oil
- 2 tbs tomato sauce
- olive oil spray (optional)

TOOLS

- 2 large oven trays
- baking paper
- large deep frypan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Sulphites (17). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 450kcal, Fat 19.3g, Carbs 42.0g, Proteins 22.9g



1. Prep ingredients

Preheat the oven to 220C. Line 2 large oven trays with baking paper. Cut the **capsicums** into 2cm chunks. Finely chop the **onion** and **tomatoes**. Crush or finely chop **2 garlic cloves**.



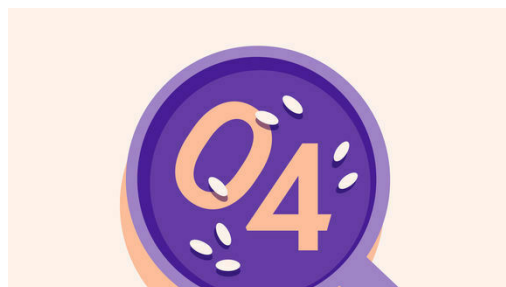
2. Brown pork mince

Heat **1 tbs olive oil** in a large deep frypan over medium-high heat. Cook the **capsicum** and **half the onion** (see Feed A Crowd), stirring, for 5 mins or until softened. Increase the heat to high and add the **pork mince**, **Mexican spice blend** (see Feed A Crowd) and **garlic**. Cook, breaking up the lumps with a spoon, for 3-4 mins or until the pork is browned.



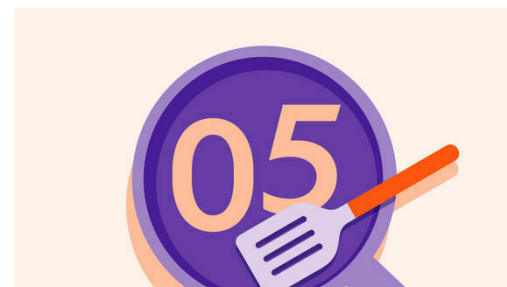
3. Simmer filling

Add **half the tomato**, **2 tbs tomato sauce** and **60ml (¼ cup) water** to the pork mixture. Bring to the boil, then reduce the heat to medium and cook for 6-7 mins until slightly thickened. Taste, then season with **salt and pepper**. Remove the pan from the heat.



4. Bake tacos

Divide the **pork mixture** among **10 tortillas***. Fold in half, pressing together firmly. Put on the lined trays and lightly spray or brush with olive oil. Bake the **tacos**, swapping the trays halfway, for 10-12 mins until golden and crisp.



5. Serve up

Combine the **remaining tomato** and **remaining onion** in a bowl and season with **salt and pepper**. Divide the **baked tacos** among plates, scatter over the **tomato mixture** and enjoy!



6. Feed A Crowd

We generously filled 10 tortillas, but if you want to fill them all just add all the onion and tomato when making the filling instead of reserving half of each to serve. ~ Our Mexican spice blend has a mild chilli kick, so reduce the amount if you want to avoid the heat.